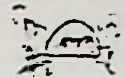




THE

KALIFORNSKI



Since 1979

NEWSLETTER OF THE YUGOSLAV-AMERICAN CULTURAL ORGANIZATION, INC. #50 August 1983
P.O. Box 226, Watsonville, CA. 95077
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EDITORS: ŽARKO RADICH (724-7647) & ANDY GULERMOVICH (722-0622)



BRANKOVO KOLO

President's Message

by
Nick Castelan

I would like to thank all of the people involved in making the 3rd of July picnic the huge success that it was. From the Executive Board to my co-chairman, Andy Gulermovich who spent countless hours in the planning and preparation of this event to all of the people who volunteered their time, my unending thanks. Also my gratitude goes out to the setup committee, decorating committee, kitchen committee, and those people who were not on any committee who "pitched in" wherever it was necessary. Without the combined efforts of these hard-working people, the picnic could never have been such a huge success.

JULY 3 PICNIC

by
Andy Gulermovich
Picnic Co-Chairman

FANTASTIC! - Simply fantastic is the most appropriate way to describe our 4th annual July picnic. As the chairman of YACO's first 2 picnics, a member of last year's committee and the co-chairman of this year's picnic, I feel I am qualified to say that, "this was YACO's best picnic ever."

The weather was absolutely delightful. Some 600 people turned out to enjoy the day. While the weather was extraordinary, it was not the key ingredient in the success of our picnic. Rather, it was pre-planning, hard work, and being well organized, that assured the success of the day. Never have I seen a group of people work together as well as this year's committee. The tasks were divided up and everyone did his job competently. The food, drink and supplies were purchased in a business-like manner, securing the best possible prices for YACO. (Fran Colendich, Geri Heebner, and Mary Bronner got many of the food items donated) No stone was left unturned in attempting to make this a "classy" event. In fact, the day before the picnic Nick & Mike Castelan, John Biskup, and I took our lawnmowers to the picnic grounds and mowed the entire park. The work was certainly worth the effort.

I would like to pay tribute to this year's Executive Board. Taking office just one month before the picnic, they wasted no time in getting organized. NICK CASTELAN, our President, while a relatively new activist in YACO, didn't let this stop him from performing admirably. He became a "mover and a shaker" from the outset. He completed literally hundreds of tasks in working on this picnic. EMME COLENDICH, Vice-President and the veteran on the Board, did everything asked of her and then some. GERI HEEBNER (Treasurer) and FRAN COLENDICH (Financial Secretary) worked in tandem and performed a myriad of tasks from getting the cost of the tickets donated to the pre-selling of picnic tickets and a wide array of numerous other things. WOW! - what a pair. YACO could use more like these two.

MARY BRONNER (Secretary) certainly did her part. In addition to the other things she accomplished for our picnic, Mary added a new item to the menu - Yugoslav style potato salad. She got the ingredients donated and prepared 150 pounds of potato salad. Well done Mary! MOLLY RESETAR (Publicity Director) What a fantastic job she did! Publicity was sent to every newspaper in the area including the San Jose Mercury. A flyer was sent out to the entire NAPR-DAK membership in San Jose. The publicity was complete and first-rate as witness our large turnout for the picnic.

In addition there were others who played a key part in the picnic's success. John Colendich, assisted by Jim Resetar and Jerry Bronner, organized the bar. Mary Basich prepared the beans single-handedly. Slavica Kusanovich arranged for all of the delicious home-made desserts. John Biskup headed the setup committee and "wired" our speakers to trees in each of the corners of the park. What a difference in the sound that it made. Bud Scurich, Barney Radovich, John Coproviza, Tony Maglich, Milan Vranjes, and Antone Basich cleaned and cooked the delicious meat. Many thanks to the members of HARMONIJA, directed by Marlene Radovich, who sang a selection of songs for us. Last, but not least, to Olga Castelan, our President's wife, for the large role she played.

This COMMITTEE was first-class and showed what can be done when you have dedicated and unselfish people working together. By encouraging and perpetuating this type of co-operation, the securing of our own building is not long away.

Orchids & Accolades



by
Babe (Brautovich) Hill



Beautiful, beautiful! Of course I am talking about the weather that we had for our annual July barbeque. It was one of the best ones that we have ever had. I am not aware of who the workers and helpers were, so I can't tell you who did what. What I can tell you is that Nick Castelan and his wife Olga were the main force. Olga was up half of the night sewing the DOBRO DOSLI banner. It will be appreciated for many years to come. Many orchids and accolades to you, Nick and Olga, for a very lovely barbeque.

I have to mention a word about the YACO scholarships. I had the privilege of presenting the YACO scholarships this year. It really is a great privilege to have been able to do this. Accolades to Bud Rowland who set up the guidelines. YACO gave two \$250 scholarships. The recipients were Velma Violich and Tom Coproviza. The giving of these awards is something I wish that everyone could experience.

We again had an "out of town" visitor to YACO. It was Mary Lawrence's cousin from Dubrovnik, VITA GUV0. In talking to Mary, I learned that Vita is to see much of California before going on to Vancouver, B.C. to visit her brother.

We did get to see, very briefly, Zarko and Nevenka's newest child. I must say that they have two of the cutest kids around. Orchids & Accolades to the parents.

It was nice to see Professor Fran Violich at our picnic. I understand that they have a new granddaughter. Orchids and accolades to all.

I heard some of the ladies asking, "Who is that good looking guy?" Let me be the one to tell you that he was Bud and Ann's son, Tom Rowland.

I found a quotation that you might ponder, "Is life worth living? That depends on the liver." Must close for now as I am running out of space. I will see you next month.

toodle..oo.

BUSINESS MEETING

- When - August 7, 1983
7:00 PM
- WHERE - VFW Hall
1960 Freedom Blvd
Watsonville, CA.
- WHO - YACO members and friends
- WHY - Business Meeting and Program
- Program - SHOW & TELL
Please bring an artifact, photo, or some family item of interest to share with the rest of us. Tables will be set for display.
- REFRESHMENTS WILL BE SERVED

Coming Attraction

August 7 - The Association of Watsonville Area Seniors will have their annual barbeque and fund raiser at the J.J Crosetti Ranch from Noon to 4:00 PM. There will be live entertainment. For more information call (408) 722-1333.

September - Joyce Kusanovich is trying to put together a 1-day tour of the Wine Country for the latter part of September. Check next month's KALIFORNSKI for details.

NOTE

We have received many thank-you letters and cards, but space and gistical reasons prevent their inclusion in this issue. We will endeavor to print them next month.

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Our Cultural Heritage

by
Marlene Radovich



The arrival of summer's warm days and beautiful sunsets brings back fond memories of another summer three years ago in Dubrovnik. One of the highlights of our family's visit to the Dubrovnik area was a day-long jaunt by car south along the beautiful Adriatic Coast.

An hour's drive from Dubrovnik brought us to our first stop, the breathtaking and unique Bay of Kotor (Boka Kotorska), the only real fjord¹⁾ in southern Europe. The ancient city of Kotor is encircled by massive walls measuring up to 40 feet high. It is recorded in history

that the Illyrians²⁾, who were warriors and pirates, made the Gulf of Kotor their base of operations. On the sheer cliffs of Kotor, the Illyrians built their medieval fortifications, closing the inner Gulf by means of a boom placed across the narrow entrance.³⁾ Thus, they were assured of safety from their sea-faring enemies. As a result of the devastating Easter Sunday earthquake the previous year, we were unable to visit all of the old city of Kotor. However, we caught a glimpse of some of the partially destroyed buildings from the city's main entrance.



On our next trip I hope to see more of Kotor's beautiful Romanesque buildings, some dating back to the 12th century. Long ago, Kotor was a center of cultural and artistic activity; artists decorated the walls of the city's churches and also many private homes.

Continuing on our journey from Kotor, we drove further south passed the magnificent beaches around Budva, another popular tourist resort. This small town dates back to the 4th century, and like many ancient towns, the old section is enclosed by protective walls.

Our final stop that day was the "picture-book" island of Sveti Stefan, that is connected to the mainland by a causeway. This world-famous resort was formerly a fishing village that has been transformed into a unique hotel-island. However, the old-world beauty of this 15th century fishing village has been properly preserved. We had an excellent lunch in a superb restaurant on Sveti Stefan; the window near our table offered us a striking panorama of sea and sky.

Shortly after leaving Sveti Stefan, we took an auto-ferry across the Bay of Kotor, thereby saving ourselves 20 to 30 miles of driving time. Our visit to Sveti Stefan had been brief, as we had to return to Dubrovnik that evening. I made a mental note to add an overnight stay on Sveti Stefan to my list of "favorite places to revisit"!

- 1) Narrow inlet of sea between high banks.
- 2) Indo-European people, living around the time of Julius Caesar, who settled on the Balkan peninsula (Adriatic Coast-Dalmatia)
- 3) Edwards, Lovett F. The Yugoslav Coast. New York: Hastings House, Publishers, 1974

Special Report from the Treasurer

On July 3, 1983 picnic

EXPENSES:

Cups: (13¢ ea.-1,000)	13.00
Freedom Travel (raffle)	250.00
K-Mart (raffle)	78.81
Postmaster (stamps)	40.00
Emme Colendich(liquor lisc., copy fee)	26.00
Postmaster (stamps)	10.00
Change used for picnic	200.00
Martin Santich (music)	125.00
Fran Colendich (produce)	10.00
Miller's (500 lb. @1.79)	895.00
Jack's Cigar store (18 cs.)	190.85
Nick Castelan(paper,supplies)	233.69
Supplies day of picnic	29.17
Pajaro Food Cntr.(2 cs. beans)	90.00
Rural Garbage (trash bin)	45.00
Padres donation for rent	125.00
Andy Gulermovich(wine,beans, crepe paper)	121.21
East Lake Liquor (liquor)	216.47
Stephanie Bokariza (kid's prizes)	18.15
Mary Bronner(oil;vinegar;phone calls-music)	25.57
Taylor's (drink tickets)	12.56
Mitey Nice Bakery (bread)	68.25
Height's Mkt. (soda @.99¢-6)	100.45
Nob Hill (Knives, forks)	25.19
TOTAL EXPENSES:	\$2,949.37

INCOME:

Raffle:	\$1,511.00
Meal tickets:	3,949.00
Bar:	<u>999.23</u>
TOTAL INCOME:	\$6,459.23
 Total Income	 \$6,459.23
Total Expenses	- <u>2,949.37</u>
Total Profit	\$3,509.86

Watsonville

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In the wake of our items about American-sounding Japanese brand names, Bill Wilson of San Carlos sends along a can of hair spray he picked up in Dubrovnik, Yugoslavia. It's called "Go Gay" and is "Super lak za kosu," which I believe is illegal. You don't super lak no kosus around here, buddy.

★ ★ ★

The above appeared in Herb Caen's column in the SAN FRANCISCO CHRONICLE. It was sent to us by Marlene Radovich. Please do send us clippings, articles, etc. It makes our newsletter more interesting.

The best July picnic ever.



Part of the San Jose contingent, Milan Popovich.



YACO PICNIC 1983



Recording star HOKI from Yugoslavia....



Sack Race Winners



Cowboy??? Tony Maglich and his wife, Marie...



Olga Castelan
Our President's wife



Slavica Kusanovich telling Mary Bronner that the 150 #'s of potato salad that she prepared wasn't enough!!!!!!



WOW!!!!
Look at those
yummy desserts!!



Guess who got stuck on the clean-crew --- Molly Resetar & Mary Basich !!!

Thanks

by
Fran Colendich

We in YACO are very grateful to the below listed individuals and concerns who donated items for our July picnic. Their generosity is most appreciated and should be acknowledged.

Miramar Grill (Pete Derpich & Bob Zlendich) donated cost of printing dinner tickets.

Lucille Bokariza donated hand-made Afghan for our raffle.

John Selak for the hand-made tooth pick holder.

Davis Memorial Chapel for donating the cost of printing rafffle tickets.

Boskovich Produce for donating onions and radishes. (John Biskup asked them)

C & V Farms (Martin Colendich) for the donation of lettuce.

Golden West Restaurant (Ozzie Riveira) for the sugar packages.

Freedom Food Center (Raymond Wong) for donating salad oil.

Nick Castelan for donating vinegar.

Monc's Consolidated Produce for donating tomatoes.

Coast Produce (Gary & Denise Manfre) for donating cucumbers and tomatoes.

Produce Place (Carol Ivelich) for donating red onions.

Burger King (Randy Craney) for donating Sweet-n-low.

Mansion House for donating Brunch for two for our raffle.

Gelko's of San Francisco for donating dinner for 2 for our raffle.

East Lake Liquors (Pete Banovac) for donating the ice.

John Ivanovich for the use of his portable bar-b-que.

Holy Eucharist Catholic Church for the use of the folding chairs.

Bill Hagen for the use of the cooking pots.

Marty Franich Ford (Rocky Franich) for the use of pickup for the parade.

Stephanie Bokariza for securing the prizes for the children's games.

John Kusanovich for donating the potatoes.

YACO OFFICERS

This letter is written to thank all of the volunteers who helped to make our annual 4th of July barbeque the enormous success that it was. The weather, the food, the entertainment and the company were just perfect. It was one of the best barbeques that we have had. Friends like all of you make being a part of this organization such a pleasure.

Thanks again!

Nick, Emme, Geri,
Mary, Fran, & Molly.
YACO Officers

Classy Desserts

by
Slavica Kusanovich

I want to thank each and every one of those wonderful YACO members who donated some 50 cakes and desserts for our July Picnic. You really out-did yourselves this time. They were not only beautiful, but they tasted better than they looked. It just goes to prove that the YACO cooks are the greatest cooks in the world.

ATTENTION

The following lucky people were the winners of our raffle at the July picnic:

Pat Solano - Trip for 2 to Reno

Clint Miller - AM/FM Radio-recorder

Emme Colendich - Gelko's dinner for 2

Tomi Antunovich - Mansion House brunch

Helen Matulich - bottle of Kruskovac

Bill Resetar - Hand-made Afghan

Jim Moresco - Handmade toothpick holder

Thanks to all of those people who bought and sold raffle tickets. Your continued support for YACO is most appreciated and needed.



VESELI SELJACI NEWS

July was a busy month! Our junior tamburitza's performance at the CFU National Junior Tamburitza Festival in Cleveland, Ohio received a standing ovation from the audience, quite a feather in our west coast cap! Seems that though we may not have the numbers of participants out here, we are doing a quality job of upholding Yugoslav culture and tradition! Thanks again to Caroline and Al Bahr and Kathy Sulaver for teaching us and keeping tamburitza and kolo up to par (or better!) with the nation. Thanks, too, to Denise Tomasovich (soon to take that step down the aisle to change her name to Quintell--best wishes to the lovely bride!) who accompanied the juniors during their performance.

Those of us who didn't go to Cleveland had a great time at the Y.A.C.O. picnic! Though car trouble made my family late for the dinner, the reports we heard when we got there were glowing. It was nice to see our Y.A.C.O. friends, Andy and Fat Gulermovich, Tony and Mary Basich, Nevenka Radich, and many others who always greet us so warmly when we visit. We had our annual chat with Mr. Selak whose continued interest in perpetuating the music of the lijerica is always inspirational.

After a brief respite in July the Veseli Seljaci is back at work, rehearsing for our trip to the 1993 Tamburitza Extravaganza in Chicago. We are also working on learning the tamburitza mass, which we will perform in San Francisco in November. In addition, George Pesut will chair a fund raising picnic at Napredak in October. Details of these events will appear in next month's issue.

---Nancy Bjeletich

HARMONIJA

HARMONIJA CAPERS
by
Naida Nicholas

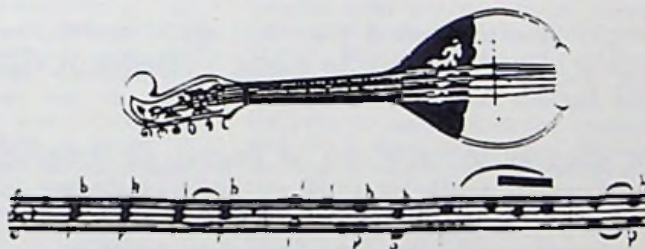
The beautiful weather over the July 4th Holiday weekend drew many enthusiastic YACO members and friends to our annual BIG picnic. Harmonija's singers got right into the spirit of the festivities and, sang with much gusto.

Having Marlene Radovich as our very capable director brings out the best in all of us. No matter how tiring our day has been, we feel uplifted after our practice sessions. The "oldies but goodies" we sing brings back a nostalgia. But, we also observed young people singing along, songs they heard sung in their homes.

We could use some of these beautiful young male voices (well, anywhere between eight through eighty). Don't be shy, we are really quite congenial.

On August 4th we perform for the Air-stream Travel Trailer Rally. Harmonija sang at their Rally last year and, we are glad they asked us back.

Have a happy, safe Summer!



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YUGOSLAV AIRLINES

JAT NEWS - SUMMER 1983

In order to improve operations and the quality of service, Yugoslav Airlines has made the following changes in our new trans-Atlantic summer schedule beginning April 18, 1983.

YUGOSLAV AIRLINES SERVICE FROM U.S.A. TO YUGOSLAVIA

- Five times weekly directly to Belgrade
- Three times weekly non-stop to Zagreb (Tues., Fri., Sat.) with immediate connections to all cities on the Adriatic Coast
- One time weekly non-stop to Ljubljana (Thurs.) plus four times directly via Belgrade
- Two times weekly (Tues., Thurs.) directly from Chicago to Zagreb and Belgrade

YUGOSLAV AIRLINES SERVICE FROM YUGOSLAVIA TO U.S.A.

- Five times directly from Belgrade to New York
- Three times non-stop from Zagreb to New York
- Five times directly from Ljubljana to New York via Belgrade
- Two times directly from Belgrade and Zagreb to Chicago via New York

FARES TO/FROM YUGOSLAVIA

We would like to remind you that all of our fares are the same or even lower than last summer. This is a big advantage to using Yugoslav Airlines to and from Yugoslavia. Here are some sample fares:

- Los Angeles to Ljubljana or Zagreb or Belgrade round trip is \$1,110.00
- Los Angeles to Dubrovnik or Split or Zadar or Rijeka or Pula round trip is \$1,140.00
- Los Angeles to Skopje or Titograd or Ohrid or Tivat or Pristina round trip is \$1,160.00
- Our lowest one-way fare from Los Angeles to Ljubljana or Zagreb or Belgrade is \$608.00

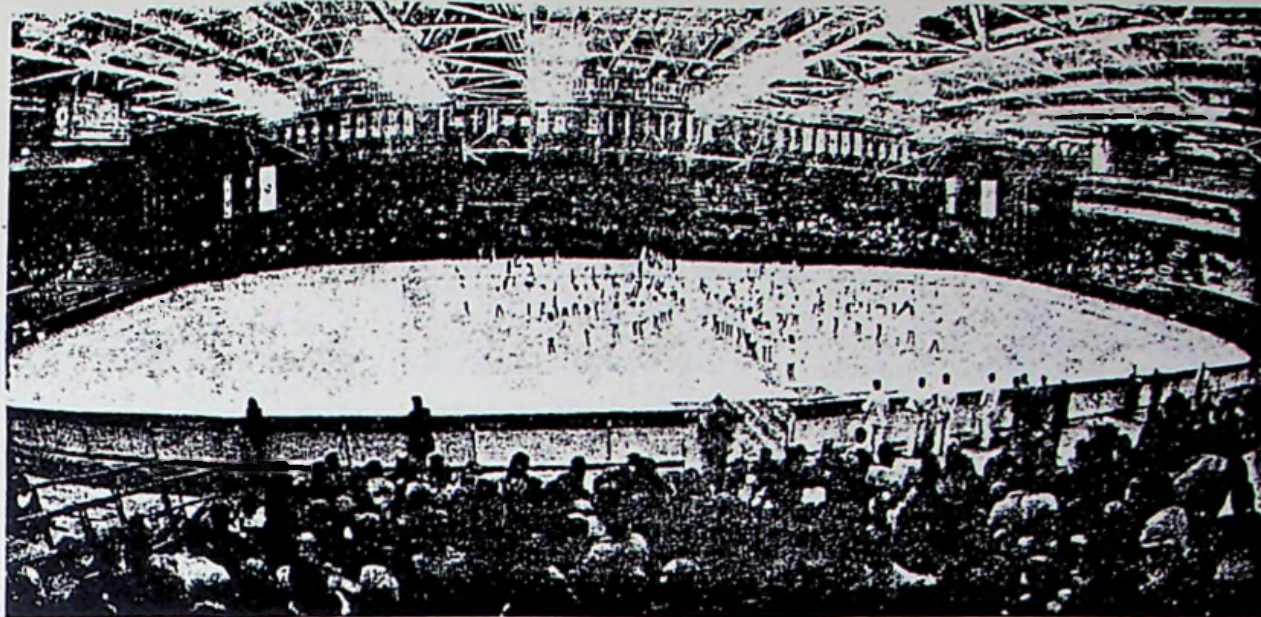
All of the above fares are for the summer 1983 starting with May 15, 1983.

OTHER ADVANTAGES

- Passengers originating on the west coast will have their baggage accepted under the regulations of the domestic carrier which they use to and from New York
- For all Yugoslav Airlines passengers staying in Yugoslavia three weeks or more, we have arranged with Kompas and Hertz Rent-A-Car to offer significant discounts of up to fifty per-cent off for renting a car
- Yugoslav Airlines offers to all our passengers the possibility to buy gas coupons with a ten per-cent discount with an unlimited quantity through our Los Angeles office
- We offer free drinks and headsets for music and movie on all trans-Atlantic flights. Also, a stewardess in national costume will welcome you on board

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One of the Zetra Centre projects, the winner of this year's Award for Architecture traditionally conferred by the Borba newspaper every February

"ZETRA" SPORTS CENTRE

The Koševo valley, the sports centre of Sarajevo, since recently has a new appearance. Alongside the "Koševo" football stadium, the new Olympic hall "Zetra" was built as well as the skating race track. All three together make a whole which has been praised by experts. One of the recognitions for the structures which have become the pride of Sarajevo is the "Borba" Award for Architecture which went to the architects Ludmil Alikalfić and Dušan Džapa and the engineer Osman Morankić.

The copper roof of "Zetra" catches the eye of every passer-by. Ludmil Alikalfić explains why they chose copper to cover the huge hall covering the surface of 105 by 65 meters:

"Copper is part of our tradition. It was always used to cover market places and mosques in Sarajevo. What's more, it has no equal from artistic point of view."

During the winter Olympic Games, the ice-hockey and figure skating competitions will be held under the copper roof of "Zetra", today the only covered hall for athletic competitions in SFRY. The

movable platforms enable presence of 8500 spectators. The "Koševo" stadium after having been reconstructed can receive 50 thousand spectators and it will be the host to the opening of the Games. Some two thousand spectators will be able to watch skating races all along the track.

It is worth mentioning that all the material installed in the facilities within "Zetra" is home made. And, in spite of bad weather conditions during construction there were no delays. Sometimes there were 600 workers in one shift. Their efforts were worthwhile as the steel structure was erected in four months, the works being completed in the middle of winter. The structure comprises six self-supporting roofs with two joints, the span being 100 meters. Although large and heavy, it appears light.

The list of unique solutions applied in the "Zetra" complex is rather long. The basic idea was to make the structure look impressive and be functional at the same time. It was built by "Unioninvest" and building enterprises "Bosna" and "Vranica" together with a number

of cooperative firms. They performed an excellent job as experts say. The shape and architectural style of this structure decided the winner of the "Borba" Award for Architecture.

This will no doubt be a true sports centre of the capital of Bosnia-Herzegovina which will attract both athletes and spectators all the year through. There was no pause during its construction (skating race track for instance was covered with concrete in 36 hours since the technology used did not permit interruptions) and neither will be during its exploitation. Ice will be preserved in the hall all the year through and on the skating race track until the end of March because it can stand the temperature up to 15 degrees (Centigrade). The stadium will be used almost all the year through.

And, finally, why the name "Zetra". That is, actually, abbreviation for Zelena (green) Transverzala (transversal), the name which the architects gave this green part of the Koševo valley which will soon become a true sports centre.

Z. HUSARIC

ANNIVERSARY OF "ŠUMADIJA"

A very successful concert, recently held in Belgrade, solemnly marked the 20th anniversary of the "Šumadija" women's choir (shown on our photo). During the two decades the excellent performers have interpreted folk music from all parts of Yugoslavia. The young girls or women, with their enchanting voices, sing to their audiences the authentic folk melodies as well as the successfully stylized music, often to instrumental accompaniment. The man who is particularly deserving for the success of this choir is Đorđe Karaklajić, its founder, pedagogue, and composer. Under his lead, "Šumadija" continues scoring more and more successes, confirming its high ranking in the world of performing Yugoslav folk music.



Balkan CUISINE



BY MARY (VUKOVICH) BRONNER

IF YOU WERE TO TRAVEL AROUND THIS WORLD BLINDFOLDED, IN MANY INSTANCES YOU COULD IDENTIFY THE LOCALE WITH THE HELP OF THE PALATE. THIS IS CERTAINLY TRUE IN THE BALKANS, AND MORE SPECIFICALLY IN YUGOSLAVIA. THERE IS A DISTINCT FLAVOR TO ADRIATIC FOODS, SERBIAN FOODS, SLOVENIAN FOODS, ETC. YUGOSLAVIA IS FLAVORFULLY BORDERED BY ITALY, AUSTRIA, ROMANIA, BULGARIA, HUNGARY, GREECE AND ALBANIA. BECAUSE OF THE SHARED OCCUPATION OF THE OTTOMAN AND AUSTRO-HUNGARIAN EMPIRES, THERE IS MUCH BLENDING OF TURKISH AND CLASSIC EUROPEAN TECHNIQUES. THIS MAKES FOR DISHES RANGING FROM LIGHT AND SUBTLE TO RICH AND FIERY.

I AM SURE THIS COMMUNITY HAS A WEALTH OF INFORMATION CONCERNING CUISINE AVAILABLE TO BE SHARED. THERE ARE SOME SPECIFIC RECIPES I WOULD LIKE TO LOCATE, AND BEYOND THE ACTUAL FORMULA, THE LITTLE WAYS AND MEANS OF ACHIEVING THAT DISH TO PERFECTION. I WOULD WELCOME ANY INPUTS. PLEASE CONTACT ME AT 408-688-0715 OR WRITE IN c/o THE JACO POST OFFICE BOX WITH ANY YUGOSLAV OR BALKAN FOODS YOU CHERISH AND WOULD LIKE TO SHARE. IN PARTICULAR, AND FOR STARTERS, I WOULD LIKE TO LOCATE THE METHOD FOR MAKING ORAHOVICA, A WALNUT LIQUOR I BELIEVE COMES FROM THE ADRIATIC ISLANDS; AND THE KNOW-HOW (WE HAVE THE ACTUAL FORMULA) FOR MAKING ZAGORSKI STRUKLI, A WONDERFUL, LIGHT, DUMPLING-LIKE DISH THAT IS BAKED WITH SOUR CREAM FROM NORTHERN CROATIA.

AS WE ARE IN THE MIDDLE OF A MOST GLORIOUS SUMMER, A YUGOSLAV BBQ MIGHT BE NICE TO SHARE WITH FRIENDS. BBQ'S OF THIS TYPE ARE SERVED ALL ALONG THE ADRIATIC AS WELL AS IN SERBIA AND BULGARIA. IT IS LOVELY TO START WITH KAJMAK, AJVAR AND CRUSTY BREAD. KAJMAK IS USED IN YUGOSLAVIA AS AMERICANS USE BUTTER. ALTHOUGH IT CANNOT BE EXACTLY DUPLICATED, THE FOLLOWING METHOD TASTES QUITE AUTHENTIC. AJVAR IS A PEASANT CAVIAR AND IS SERVED ALL OVER EASTERN EUROPE IN ONE VERSION OR ANOTHER. FOR THE BBQ ITSELF, SKEWERED PORK AND/OR VEAL, SIRLOIN OR LAMB AND ROSEMARY-LEMON CHICKEN IS APPROPRIATE, SERVED WITH ROASTED PEPPERS AND A GREEN SALAD. FINISH THIS SATISFYING MEAL WITH TURKISH COFFEE WITH PLENTY OF FOAM AND PERHAPS A LITTLE ORANGE-BLOSSOM WATER ADDED.

I LOVE THE FLAVORS OF FRANCE, ITALY AND THE ORIENT, BUT TO ME THERE IS NOTHING QUITE AS SATISFYING AND EARTHY AS THE TASTE OF THE BALKANS. IT WARMS THE SOUL!

KAJMAK

- 1 1/2 cups (3 sticks) unsalted butter, room temperature
- 1 cup cream cheese, room temperature

4 ounces feta cheese

Drain feta cheese. Place in bowl of fresh salted water (1 teaspoon salt to 1 cup water). Let stand 30 minutes. Drain well and pat dry (feta may be kept refrigerated up to 1 month; drain and replace salted water every week).

Combine feta, butter and cream cheese in processor or blender and mix just until smooth (overprocessing will make butter too soft and texture cannot then be corrected).

Transfer cheese to crock or large bowl. Cover and refrigerate. Bring to room temperature before serving.

Makes about 3 1/2 cups

AJVAR

- 2 1-pound eggplants
- 6 red bell peppers or 4 green bell peppers, roasted (see directions with Roasted Pepper recipe), seeded and finely chopped
- 2 garlic cloves, minced

1 tomato, peeled, seeded and finely chopped

1/2 cup olive oil

3 tablespoons red wine vinegar

2 to 3 tablespoons chopped fresh parsley

1 tablespoon fresh lemon juice

1 teaspoon salt

Freshly ground pepper

Lettuce leaves and chopped green onion (garnish)

Broil eggplant 4 inches from heat source, turning frequently, until soft and charred. When cool enough to handle, remove skin. Mash pulp in large bowl. Add all remaining ingredients except garnish and mix well. Adjust seasoning. Refrigerate 3 hours.

ROASTED PEPPERS

3 green or red bell peppers

3 garlic cloves, halved

1/3 cup vegetable oil or olive oil

Salt and freshly ground pepper

Juice of 1/2 lemon

Char peppers over gas flame or under broiler until skins blister and blacken. Place in plastic bag, seal tightly and let steam 10 minutes (skins will slip off more easily). Peel off skins and remove seeds. Cut peppers lengthwise into strips. Layer with garlic in bowl. Cover with oil and season to taste with salt, pepper and lemon juice. Cover and refrigerate. (Can be prepared up to 1 week ahead.) Bring roasted peppers to room temperature before serving.

RAŽNJICI SKEWERED PORK OR VEAL

Marinade

- 1/2 cup vegetable oil
- 1/4 cup red wine vinegar
- 1 onion, sliced
- 4 garlic cloves, halved
- 3 bay leaves
- 2 teaspoons salt
- 1/2 teaspoon dried oregano, crumbled
- 1/4 teaspoon freshly ground pepper

2 pounds pork loin* (trimmed of all fat and gristle), cut into 1 1/2-inch cubes

Additional bay leaves, broken in half

Chopped onion, hot red and yellow peppers and sliced cucumber (garnish)

Combine all ingredients for marinade in bowl. Add pork and stir to coat well. Cover bowl and refrigerate for at least 6 hours or, preferably, overnight.

Prepare barbecue. Thread pork onto small bamboo or 6- to 8-inch metal skewers, adding 1/2 bay leaf between each two cubes. Brush with marinade and grill, brushing several times and turning as necessary, until pork is

cooked through, about 10 to 20 minutes.

SOUVLAKIA GRILLED SIRLOIN

Marinade

- 1/2 cup olive oil
- 1/2 cup fresh lemon juice
- 1/4 cup red wine vinegar
- 2 garlic cloves, halved
- 2 bay leaves
- 1 teaspoon dried oregano, crumbled
- 1/2 teaspoon dried basil, crumbled
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper

2 pounds top sirloin* (trimmed of fat and gristle), cut into 1 1/2-inch cubes

Prepare BBQ. Thread meat onto 6 to 8 inch skewers. Brush with some of marinade. Grill to desired doneness turning and brushing frequently with marinade, about 8 to 10 minutes.

GREAT FOOD

PILEČI ROSEMARY-LEMON CHICKEN

- 2 cups olive oil
- Juice of 6 lemons
- 6 garlic cloves, minced
- 6 bay leaves
- 2 tablespoons dried rosemary, crumbled
- 2 teaspoons salt
- 1 teaspoon freshly ground white pepper
- 2 3/2-pound chickens, cut up

Lemon wedges and fresh rosemary sprigs (garnish)

Combine olive oil, lemon juice, garlic, bay leaves, rosemary, salt and pepper in bowl and mix well. Arrange chicken pieces in shallow large dish(es). Pour marinade evenly over top, turning to coat. Cover and refrigerate overnight, turning occasionally.

Prepare barbecue. Grill chicken, basting frequently, until juices run yellow when pricked, about 10 to 12 minutes on each side for dark meat. 8 minutes for white.

ALL OF THE ABOVE SERVE 8.

CRUSTY PEASANT BREAD

- 2 PACKAGES DRY YEAST
- 1-3/4 C WATER (105° - 115° F)
- 1-1/2 T. SALT
- 5 CUPS UNBLEACHED BREAD FLOUR

DISSOLVE YEAST IN WATER AND LET STAND UNTIL FOAMY, ABOUT 10 MIN. STIR IN SALT. GRADUALLY ADD FLOUR, MIXING WITH WOODEN SPOON. WHEN DOUGH IS STIFF ENOUGH TO BE KNEADED, TURN ONTO FLOURED SURFACE. ADD ANY REMAINING FLOUR AS NECESSARY AND KNEAD UNTIL SMOOTH AND ELASTIC, ABOUT 10 MIN. PLACE IN OILED BOWL, TURNING TO COAT. COVER AND RISE IN WARM DRAFT-FREE AREA UNTIL DOUBLED, ABOUT 1 HOUR. TURN DOUGH ONTO WORK SURFACE. DIVIDE IN HALF AND SHAPE INTO ROUND LOAVES ABOUT 8 TO 10 INCHES IN DIAMETER, FLATTENING SLIGHTLY. PLACE ON BAKING TILES OR ON HEAVY DUTY FOIL, MAKE 2 SLASHES ON TOP OF EACH LOAF WITH SHARP KNIFE. SET IN CENTER OF OVEN, COVER AND LET RISE UNTIL DOUBLED, ABOUT 45 MIN. REMOVE TOWEL AND BRUSH OR SPRAY WITH WATER. TURN OVEN TO 400° F AND BAKE 20 MIN. REDUCE OVEN TEMPERATURE TO 350°. BRUSH LOAVES OR SPRAY AGAIN WITH WATER AND CONTINUE BAKING UNTIL GOLDEN AND HOLLOW WHEN TAPPED, ABOUT 20 MIN.

Roots America



By Adam
S. Eterovich

KRILETICH-KRILE KRELJUTICH ALE DELALE LALE

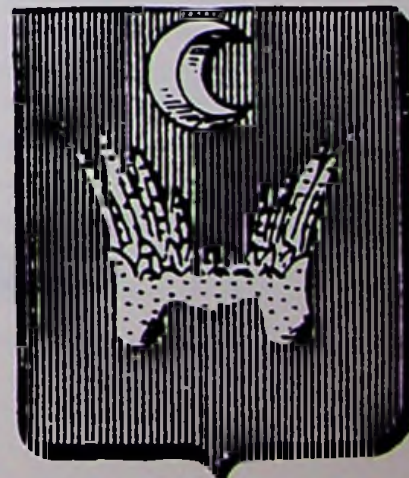
Krile means wing in Croatian and Dall'Ale means wing in Italian. All of the Kriletich's originate from Lombarda on the island of Korcula and the Krile's from the Dubrovnik districts of Dalmatia. Delale can still be found in Dalmatia.

The colors of the arms are red for the verticle lines, gold for the dots and silver for the white. This Dalle Ale, Delale, Kriletich, Kreljutich came to Trogir in the 1500's. He was the nobility of Seymour from Somerset in England. He was a druggist and chemist. Jane Seymour was the third wife of Henry the VIII of England and her son became Edward the VI of England and her brother Lord of Somerset.

Our Seymour of Dalmatia was a brother and his arms had a wing on the shield. This became Kriletich in Dalmatia. Duisin in his Zbornik Plemstva indicates that the House of Somerset died out because of a lack of male heirs. He speculates that the Dalmatian branch could be eligible as Lord of Somerset.

A Frank Kriletich of San Francisco uses the Dalmatian nickname of Lale and when questioned of this, stated, "We have always used Lale". Could Frank be "Lord of Somerset"?

Courtesy of the Croatian Genealogical Society, 1372 Rosewood Ave., San Carlos, CA 94070.



Treasurer's Report

by

Geri (Derpich) Heebner


For period ending July 11, 1983:

INCOME

Membership renewals.....	\$319.00
New member.....	18.00
July 3:	
Raffle.....	1,511.00
Dinner.....	3,949.00
Bar.....	999.23
Zarko Radich (purchased wine).....	10.00
Interest earned on checking.....	20.97
Total income.....	\$6,827.20

EXPENSES

State of Calif.: non-profit statement..	\$2.50
Emme Colendich: liquor lisc., copy fee..	26.00
Molly Resetar: notes & postage.....	13.00
Chamber of Commerce: parade donation...	50.00
Checks printed (account charged).....	12.82
P&M Bus. Svc: picture screening newsletter.	5.33
Postmaster: stamps (raffle).....	10.00
P&M Bus. Svc.: newsletter printing.....	282.91
CASH: change for picnic.....	200.00
Sasha Radich (storage rent).....	35.00
Martin Santich (music picnic).....	125.00
Fran Colendich (produce - picnic).....	10.00
Taylor's (bar tickets - picnic).....	12.56
Mitey Nice - \$11 (6/5):\$68.25 (7/3)....	79.25
Height's Mkt. (soda - picnic).....	100.45
P&M Bus. Svc. (Harmonija & Kalifornski)	35.95
Franchise Tax Board (Bank & Corp. Tax).	15.00
Watsonville Pony League (donation).....	50.00
Nick Castelan (supplies - picnic).....	233.69
Jack's Cigar Store (beer - picnic).....	190.85
Pajaro Food Center (beans - picnic)....	90.00
Rural Garbage (trash bin - picnic)....	45.00
Corralitos Padres: donation for grounds	125.00
Andy Gulermovich (wine, beans, crepe paper)	121.21
Andy Gulermovich (speaker wire).....	33.29
East Lake Liquor (liquor - picnic).....	216.47
Stephanie Bokariza (kid's prizes - picnic)	18.15
Mary Bronner(oil, vinegar, phone - picnic)	25.57
Nob Hill (knives, forks - picnic).....	25.19
Total expenses.....	\$2,190.19

 **Thanks**



Polovinas celebrate 70th anniversary

Family and friends of Milan and Rose Polovina gathered today to celebrate the couple's 70th wedding anniversary.

A party at the Pajaro Village Clubhouse was hosted by their daughter, Naida Nicholas, their son and daughter-in-law, Sam and Olga Polovina of Pasadena, and daughter, Vera Koditek of Alhambra.

The Polovinas, both born in Yugoslavia, met in Chicago, where they married in 1913. Later they moved to Detroit, where they lived until moving to Los Angeles in 1946. Mr. Polovina, who has retired in Watsonville, was a real estate broker for many years.

The Polovinas seven grandchildren and five great-grandchildren will attend the party. The newest family members are Robert Polovina and Evan Venaas, who were born on June 9.



Milan and Rose Polovina on their wedding day in 1913.

"Always 1st Quality Fruits and Vegetables"

The Produce Place

40 Airport Blvd.
Freedom, CA

724-8578

JIM & CAROL IVELICH

Across from Pajaro
Valley Shopping Center



YACO Member

Yugoslav Radio Hour

Remember to listen to the YUGOSLAV RADIO HOUR every Sunday at 9:35 a.m. on radio station KOMY, 1340 on your dial. ANDY & ANN SOLDI are your hosts and bring you the finest in old favorites as well as the latest music from Yugoslavia. They will play any request whether it be for a birthday, anniversary or any special announcement. LISTEN EVERY SUNDAY!!!!

YACO OFFICERS

President - Nick Castelan 724-7131

Vice-President - Emme Colendich
724-6986

Secretary - Mary(Vukovich) Bronner
688-0715

Financial Secretary - Fran Colendich
722-0151

Treasurer - Geri (Derpich) Heebner
728-2666

Publicity Director - Molly Resetar
722-1066

MEMBERSHIP APPLICATION

YACO was established in 1979 as a non-profit club without political or religious ties for the sole purpose of bringing together Yugoslavs and other interested persons to make known and to preserve our Slavic heritage. We are proud that among our membership we have families and individuals whose roots represent each region of present-day Yugoslavia, as well as non-slavic members who support the club's goals.

A year-around series of programs and events has proven an enjoyable way for YACO to provide its focus on Slavic heritage. Such activities include picnics, lectures and slide presentations on Yugoslavia and its historic culture, plus potluck and sitdown dinners. We also publish a monthly newsletter, THE KALIFORNSKI, full of interesting articles, recipes, and news of our area's Yugoslav community.

Music is a very important part of our Slavic culture, so besides sponsoring a Tamburitza group and concerts, the club also has a choral group and folk dancers, including classes for anyone who would like to learn the traditional Slavic dances. As you can see, the club offers a wide variety of activities appealing to the entire family.

Won't you accept our invitation to join us? We're sure you'll soon find YACO to be one of your favorite clubs.

Our dues are as follows:

Single membership . . . \$12.00
Family membership . . . \$18.00

MEMBERSHIP APPLICATION

Name: _____ Birth date: _____

Husband: _____

Wife: _____

Address: _____

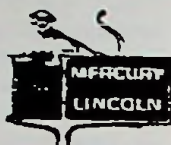
Phone number: _____

Interests: _____

Yugoslavi Background: _____

Children under 18 included in Family Membership

YACO Member



Marty Franich

Bob Culbertson
Rocky Franich

- ★ Lowest Prices on Cars
- ★ Two Modern Service Depts.
- ★ Convenient to all
Santa Cruz & Monterey Residents.

MARTY FRANICH FORD WATSONVILLE
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(408) 462-4444 **Four corners travel** Shirley Ivelich
"Behind Cindy's on 41st Avenue"
4170 Gross Road, Capitola, CA 95010

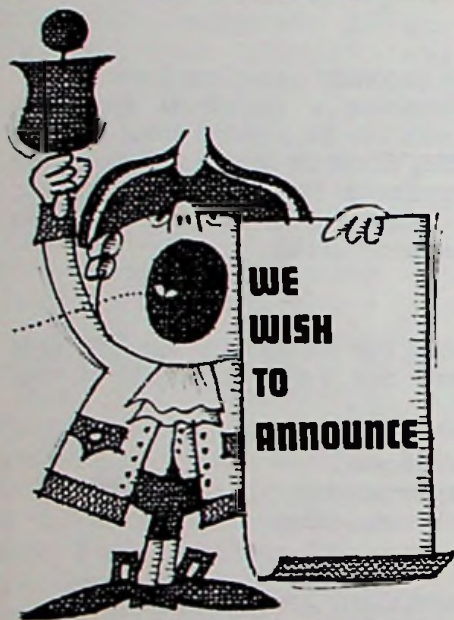
TAMBURITZA EXTRAVAGANZA TOUR

Chicago - October 27-30, 1983

Inclusive tour includes:

- Round Trip airfare from San Francisco
- 3 nights accommodations at Chicago's LAKEFRONT MCCORMACK INN (dbl occupancy)
- 2 days and evenings admission to TAMBURITZA EXTRAVAGANZA concerts
- RoundTrip transfers from O'Hare Airport to McCormack Inn
- Escorted by your fellow YACO members, John and Shirley Ivelich
- Banquet at McCormack Inn

\$599 per person (price may vary due to airfare)



CALENDAR OF EVENTS

August 7, 1983

YACO Business Meeting
Program - Show & Tell

September 4, 1983

YACO Business Meeting
Program - The BEČARI
TAMBURITZA ORCHESTRA of
San Francisco. (A group
of 18 young musicians)

October 22, 1983

A FIRST FOR YACO!! A
Saturday night dinner
dance. The talented
JADRAN orchestra of San
Pedro will perform.
See next month's KALI-
FORNSKI for details.

YUGOSLAV-AMERICAN
CULTURAL ORGANIZATION, INC.
P.O. Box 226
Watsonville, CA. 95077

Non-Profit Org.
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ADDRESS CORRECTION REQUESTED